

## MENU AT HIGH ALTITUDE

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Gazpacho verde - roasted Jerusalem artichoke - apple

*Ceviche sea bass - fennel - kohlrabi - mackerel cream - tarragon oil\**

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*Coquille - romanesco - ajo blanco - lemon\**

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Smoked eel - Anna potato - pea mousse

Dutch shrimp - eggplant bumbu - coconut foam

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*White asparagus - pulled lam - miso sauce\**

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Celeriac - celeriac gravy - ponzu gel

*Duck breast - oyster mushroom rendang - fried rilette\**

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Fromaggio rossa - mouse of smoked beetroot - walnut

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*Rhubarb Szechuanpepper foam - almond biscuit - passion fruit curd\**

*Menu 5\* dishes 85 served in 5 courses*

*Menu 10 dishes 105 served in 7 courses*

## A LA CARTE

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Gazpacho verde – roasted Jerusalem artichoke – apple 8 *side dish*

Ceviche bass – fennel – kohlrabi – mackerel cream – tarragon oil 22

Coquille – romanesco – ajo blanco – lemon 20

Smoked eel – Anna potato – pea mousse 8 *side dish*

Dutch shrimp – eggplant bumbu – coconut foam 16

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White asparagus – pulled lam – miso sauce 22

Celeriac – celeriac gravy – ponzu gel 8 *side dish*

**ICON DISH** Ravioli – truffle mousseline – cheese foam – lardo di Colonnata – bresaola 45

Duck breast – oyster mushroom rendang – fried rilette 20

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Fromaggio rossa – mousse of smoked beetroot – walnut 12

Rhubarb Szechuanpepper foam – almond biscuit – passion fruit curd 12

Cheese selection 22

# LUNCH 58

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## GAZPACHO VERDE

geroosterde aardpeer – appel

*GAZPACHO VERDE – roasted Jerusalem artichoke – apple*

## CEVICHE ZEEBAARS

venkel – koolrabi – makreelcrème – dragonolie

*CEVICHE SEA BASS – fennel – kohlrabi – mackerel cream – tarragon oil*

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## HOLLANDSE GARNAAL

aubergine boemboe – kokosschuim

DUTCH SHRIMP – egplant bumbu – coconut foam

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## WITTE ASPERGE

pulled lam – misosaus

*WHITE ASPARAGUS – pulled lam – miso sauce*

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RABARBER SZECHUANPEPERSCHUIM - amandelbiscuit - passievruchtcurd 12

*RHUBARB SZECHUNPEPPER FOAM - almond biscuit - passion fruit curd*

KAAS assortiment / *CHEESE selection* 22

# MENU OP GROTE HOOGTE

VEGETARISCH

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Gazpacho verde - geroosterde aardpeer - appel

*Gemarineerde rettich - venkel - koolrabi - dragonolie\**

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*Pastinaak - romanesco - ajo blanco - citroen\**

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Gedroogde watermeloen - Anna aardappel - doperwtmousse

Mango - seamvinaigrette - aubergine boemboe - kokosschuim

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*Witte asperge - polenta - misosaus\**

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Knolselderij - knolselderij-jus - ponzugel

*Gemarineerde winterpeen - oesterzwamrendang\**

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Fromaggio rossa - mouse gerookte biet - walnoot

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*Rabarber Szechuanpeperschuim - amandelbiscuit - passievruchtcurd\**

*Menu 5\* gerechten 75*

*Menu 10 gerechten 95*